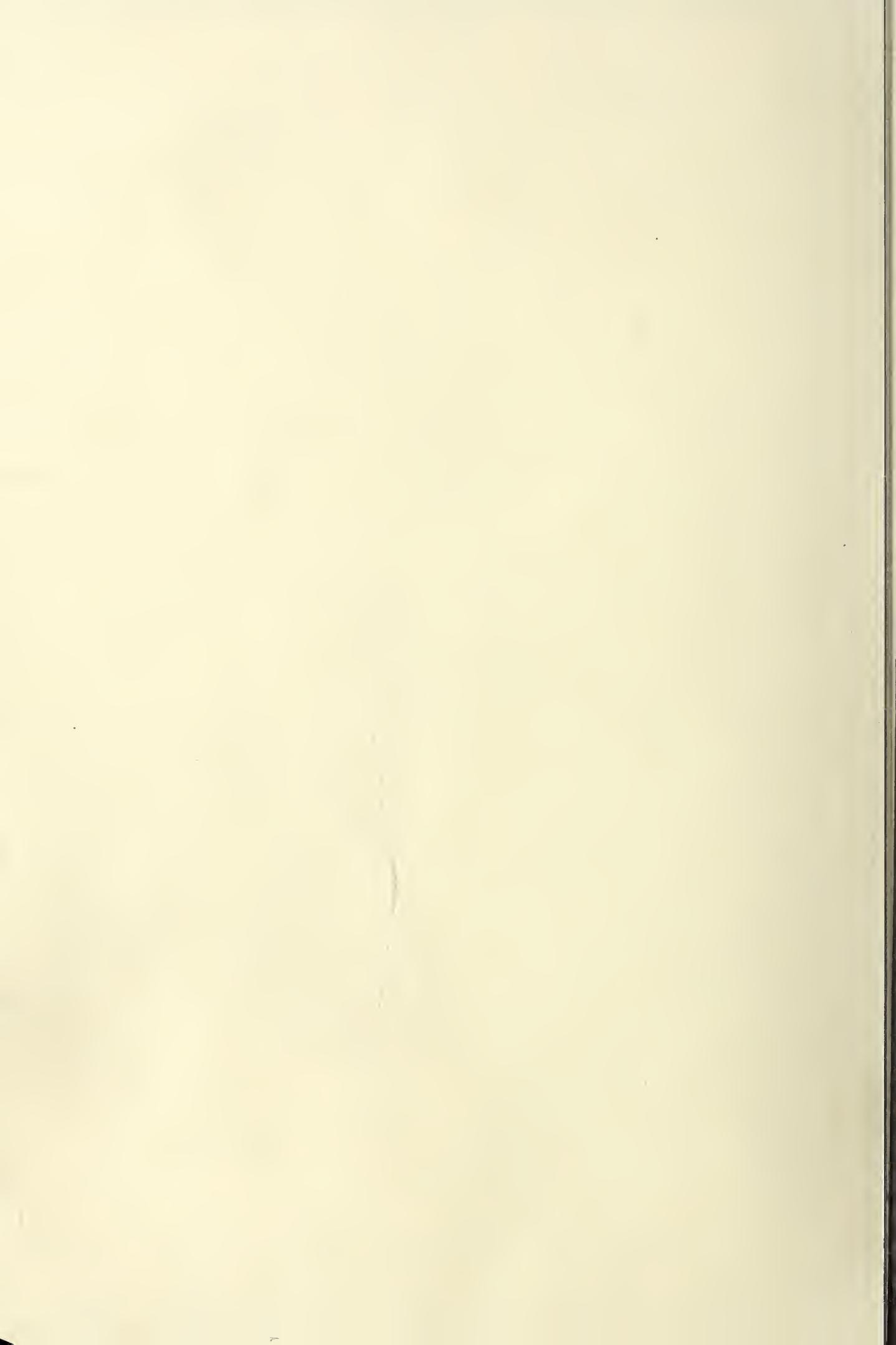


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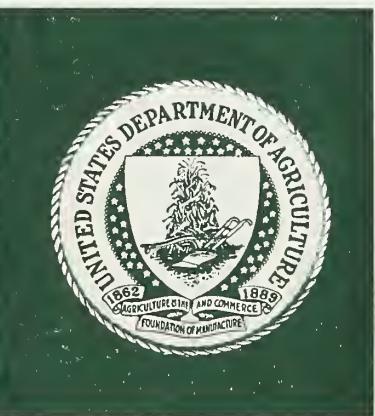


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FREEZE-DRYING
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A
List
of
References
of Freeze-Dry
Literature
that was published
Sept '62 through 1963

Marketing Economics Division
Economic Research Service
U S Department of Agriculture
Washington D C, 20250

Preface

This list contains some recent citations on the freeze-drying of foods. It covers the period Sept. 1962 through Dec. 1963. It is preliminary and should not be considered as a supplement to the comprehensive bibliography, Freeze-Drying of Foods; A List of Selected References, which covered the 1954 to Sept. 1962 period. See Item 1 in the list.

Literature citations in this listing have not been examined critically, nor are they annotated. No attempt was made to include speeches, although several that have come to my attention are included.

For this compilation our major source of reference was the Bibliography of Agriculture. One other source of reference was Freeze-Drying of Foods, Bibliography No. 52. This, and its supplement of the same title were published by the Metal Box Co., Ltd. A noteworthy feature of these two bibliographies is their substantial coverage of background material. See Item 2.

To keep your reading current in the field of freeze-drying, here is a group of journals and periodicals devoting considerable attention to the subject of freeze-drying:

Activities Reports (Food and Container Institute, Quartermaster Research & Engineering Command, Natick, Mass.)

Chemistry and Industry (London)
Food Engineering

Food in Canada (Toronto)
Food Manufacture (London)
Food Processing
Food Technology
Food Trade Review (London)
Journal of Food Science
(formerly Food Research)
Journal of the Science of Food and Agriculture (London)
Kalte (Hamburg)
National Provisioner
Nature (London)
Quick Frozen Foods

Activities Reports, first in the list, is a veritable gold mine of literature on the subject of freeze-drying.

How to order publications

Call numbers, if given, follow the citations. These call numbers are used to indicate if the material is available at the National Agriculture Library. If you order publications from the Library, include the call number. If a call number does not follow the citation but the publication is available for distribution, its source will be indicated following the citation.

Publications of the Department of Agriculture are free and available, while the supply lasts, from:

Division of Information
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U.S. Department of Agriculture
Washington, D.C., 20250

February 1964

Kermit Bird

FREEZE-DRYING CITATIONS

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Freeze-drying of food; a list of selected references. Washington, U.S.D.A. National Agricultural Library, 1963. 79 pp.
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2. METAL Box Company, Ltd.
Research Dept., Information Div.
Freeze-drying of foods, compiled by M.R. Ashton, Apr. 1962. 51 pp.
(Its bibliography No. 52)

Supplement compiled by S.J.M.
Middleton, Oct. 1963. 36 pp.

Write to above company:
Kendal Avenue, Westfields Road,
Acton, W.3, London, England.

Books

3. CATSON, S. and SMITH, D.B., eds. Freeze-drying of foodstuffs. Manchester, England, Columbia, 1963, 295 pp.

(Proceedings of 1961 London symposium covering freeze-drying background, principles, heat transfer, microwaves, and economy.)

4. GOLDBLITH, S.A. ed.,
Exploration in future food processing techniques, Cambridge, Mass., MIT, 92 pp.

(Collection of papers including one on freeze-drying.)

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(Besides principles, book deals with temperature, humidity, velocity, product quality, and recent developments on various drying methods including freeze-drying.)

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This listing of freeze-dry literature was prepared by Kermit Bird, Marketing Economics Division, Economic Research Service, U.S. Department of Agriculture, Washington, D.C., 20250. Additional copies may be obtained by writing to the Division of Information, OMS, U.S. Department of Agriculture, Washington, D.C., 20250. They are free but in limited numbers.

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